

— CHARLES BACK —  
**FAIRVIEW**  
— SINCE 1693 —  
2009 VIOGNIER

Established in 1693, Fairview cellar with its spectacular view of Table Mountain lies on the south western slopes of Paarl at the Cape of Good Hope. Fairview was purchased by my grandfather in 1937 and I am the third generation of my family to make wine here. We have vineyards in the leading coastal grape producing areas, where geographic and climatic diversity allows us to craft a range of truly distinctive wines, complemented by Fairview's range of award winning artisanal cheeses. To Life!

*Charles Back*

**IN THE VINEYARD:** The fruit is sourced from two farms - primarily from our vineyards at Fairview and from the Primo farm in Agter-Paarl. The trellised Fairview vines grow on the slopes of Paarl mountain, on decomposed granite soils. The Primo farm is on Glenrosa soils, and vines are trellised and unirrigated.

**HARVEST DATES:** Primo in Agter-Paarl – 06 February 2009  
Fairview in Paarl – 2<sup>nd</sup> week of February 2009

**WINEMAKING:** The grapes were picked ripe, once the skin changed to a slight yellow colour on the shoulder of the bunch. At this stage the rather firm Viognier tannins are riper and less astringent. The grapes were picked early morning and whole bunch pressed. Once settled, the juice was fermented in a combination of 10% new French oak, 40% 2nd and 3rd fill French oak, and 50% in stainless steel tanks. After fermentation, the wine was left sur lie for ten months, with fortnightly battonage. Limited malolactic fermentation occurs naturally in the barrel component during this time, but this is no more than 15%. The wine is then blended and prepared for bottling.

**TASTING NOTE:** White pear and red apple fruit aromas, with a lovely spiciness. Fragrant marmalade and pear fruit flavours, with good tannin grip and structure on the finish.



<i>Wine of Origin</i>	<i>Coastal Region</i>
<i>Alcohol</i>	<i>14%</i>
<i>Residual sugar</i>	<i>2.6 g/l</i>
<i>Total acid</i>	<i>5.6 g/l</i>
<i>pH</i>	<i>3.36</i>

